healthy crepes

NIBBLEDISH CONTRIBUTOR

Ingredients

For batter:
2 cup flour
1 1/2 cups water
1 stalk celery leaves-chopped
1 stalk cilantro-chopped
1 stalk chives-chopped
1 tsp chicken granules
1/2 tsp salt

sambal:
2 tbsp dried shrimps
4 dried chillies
1 tsp belacan-(prawn paste)

Instructions

1. Heat 2 tbsp oil and fry sambal till crisp. Dish out and pound or grind till fine. Set aside to eat with the crepes.
2. For batter, Mix altogether to form a smooth thin batter. Heat a little oil on pan and drop a cup of batter and swirl the pan to get even pancake. Cook on both side till golden.
3, Serve warm with sambal for breakfast.